

- (C) WPI / DERWENT

AN - 1992-154812 [19]
AP - JP19900206010 19900803
CPY - KYOW
DC - D11 D13 D16
FS - CPI
IC - A21D8/04 ; C12C11/00 ; C12G1/02 ; C12G3/02 ; C12N1/18 ; C12R1/86
MC - D01-B01 D03-H01C D05-B03 D05-B04 D05-E D05-H09
PA - (KYOW) KYOWA HAKKO KOGYO KK
PN - JP4091782 A 19920325 DW199219 005pp
PR - JP19900206010 19900803
XA - C1992-071260
XIC - A21D-008/04 ; C12C-011/00 ; C12G-001/02 ; C12G-003/02 ; C12N-001/18 ;
C12R-001/86
AB - J04091782 The method prepares alcoholic drinks, bread-type foods and
fermentative seasoning by using the yeast which belongs to
Saccharomyces and is resistable to azetidine carboxylate.
- Practically the mutants are firstly screened through the resistance to
azetidine carboxylate and then through the productivity for
i-amylalcohol and i-butylalcohol. An example of thus induced yeast
strain is Saccharomyces cerevisiae AC-6 (FERM BP-3035).
- USE/ADVANTAGE - For alcoholic drinks, bread, fermentative seasoning,
etc. the aroma such as i-amylalcohol, i-amyl acetate, etc. is very
important. Mutation has been induced for various yeasts such as beer
yeast, bread yeast, 'sake' yeast, whisky yeast, 'shochu' yeast, etc.
by various means and the yeast, of which productivity for
i-amylalcohol and i-butylalcohol is increased, from those mutants has
been researched. By using the mutant, foods and drinks rich in good
aroma, can be prepd.. (Dwg.0/0)
IW - PREPARATION ALCOHOLIC FOOD DRINK COMPRISE FERMENTATION FOOD
SACCHAROMYCES YEAST
IKW - PREPARATION ALCOHOLIC FOOD DRINK COMPRISE FERMENTATION FOOD
SACCHAROMYCES YEAST
NC - 001
OPD - 1990-08-03
ORD - 1992-03-25
PAW - (KYOW) KYOWA HAKKO KOGYO KK
TI - Prepn. of alcoholic food or drink - comprises fermenting food with
saccharomyces yeast

